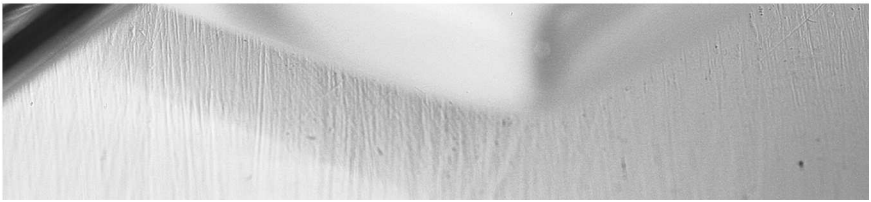
EN Instruction manual

SIEMENS



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Safety information

Read the instructions in this manual carefully. Keep the operation and installation instructions. The corresponding manual must be passed on to any subsequent owner.

This instruction manual is for use with both stand–alone ovens and oven–hob combinations. Read the instruction manual supplied with the hobs of oven–hob combinations to find out how their hob controls work.

Before installation

Transport damage

Check the appliance after removing it from its packaging. Do not connect an appliance that has been damaged in transit.

Electrical connection

Only an authorised technician may connect the appliance. The guarantee will be void if damage is caused by incorrect connection.

Before using the appliance for the first time, you must ensure that your domestic electrical system is earthed and meets all the current safety regulations. An authorised technician should install and connect your appliance.
Use of this appliance without an earth connection or if incorrectly installed can cause serious injuries (i.e. an injury or death from electrocution), although this is very rare.
The manufacturer accepts no responsibility for any malfunction or damage which is caused by unsuitable electrical installations.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Oven door

The oven door must remain closed when the oven is switched on. As a precaution, we recommend that you keep the oven door closed even when the oven is switched off.

Hot cooking compartment

There is a risk of burns.
Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.
Never store combustible items in the cooking compartment.
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

Enhanced safety for the door

With certain recipes which require extended use of the oven at high temperatures, the oven door may become extremely hot.

If you have small children at home, keep an eye on them while the oven is on.

A safety device which prevents direct contact with the oven door is also available. This optional accessory (671383) may be obtained from our Technical Assistance Service.

Items that may damage the appliance

Accessories, pans, film, greaseproof paper or aluminium foil on the oven floor

Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50°C.
It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged.

Water in a hot oven

Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories.

Liquid foods

Do not keep liquid foods for an extended period inside the oven with the door closed. This would damage the enamel.

Fruit juices

Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove.
Use the deep enamel tray whenever possible.

Leaving the door open when the oven is cooling down

The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time.

Dirty oven seal

A very dirty oven seal will prevent the oven door from remaining properly closed during operation. The fronts of nearby kitchen units may be damaged. Keep the oven door seal clean at all times.

The oven door as a support surface

Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door.

Moving the appliance

Do not use the door handle to move or secure the appliance;

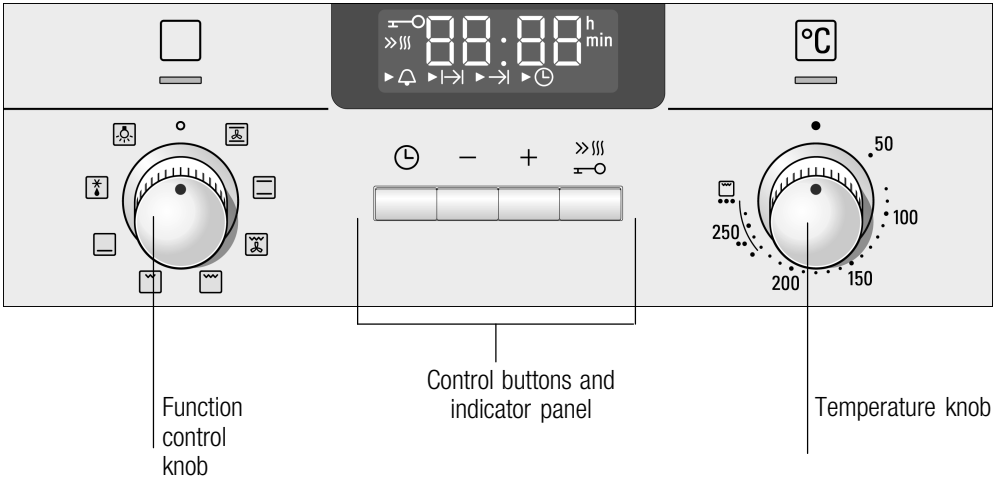
- the handle cannot take the weight of the appliance and may break
- the glass panel of the oven door might move, causing a misalignment between the front panel and the glass panel.

Your new oven

We will now describe your new oven. This chapter explains the functions of the control panel and its individual elements. Information is also provided about the oven's accessories and internal components.

Control panel

Below is a general view of the control panel. The indicator panel cannot display all symbols at the same time.
Elements may vary according to model.



Retractable rotary control knobs

On some ovens the rotary control knobs are retractable. To lock or unlock the rotary knob, press it when it is at the 0 position.

Function selector

Use the function selector to set the type of heating.

Setting		Use
○	Off position	The oven is switched off.
	Hot air*	For cakes and pastries. These can be baked on two levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
	Top/bottom heating*	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from the top and bottom.
	Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
	Grill, small area	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
	Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
	Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the food.
	Oven light	Switches on the oven light.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

When you make settings, the indicator lamp above the function selector lights up. The oven light in the cooking compartment switches on.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

Button		Use
◷	Time setting options	Selects the timer 🔔, cooking time I→I, end time →I or clock ◷.
–	Minus	Decreases set values.
+	Plus	Increases set values.
	Rapid heating	Heats up the oven particularly quickly.
	Childproof lock	Locks and unlocks the control panel.

The time setting option that is currently selected in the display is indicated by the arrow ▶ next to the corresponding symbol.
Exception: for the clock, the ◷ symbol only lights up when you are making changes.

Temperature knob

The temperature knob is used to select the temperature or the grill power level.

Setting		Meaning
●	Zero setting	The oven does not heat up
50-270	Temperature range	The temperature inside the oven in ºC
•, ••, •••	Grill power levels	Power levels for the small surface area grill and the large surface area grill I = level 1, low II = level 2, medium III = level 3, high

When the oven heats up the indicator light on the temperature knob comes on. This light goes off when the oven reaches the required temperature. The indicator light does not come on with the light function.

⚠ If grilling for more than 15 minutes, turn the temperature knob to the low setting.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. The setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

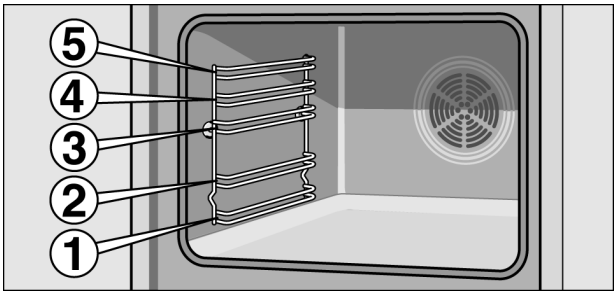
The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Racks

Racks may be positioned in the oven at 5 different heights.

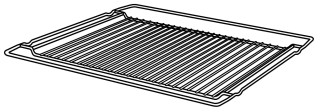
Up to 2/3 of a rack may be pulled out without it tipping over. This makes it easy to remove food.



Racks may deform as they heat up. Once they have cooled, the deformation disappears and their operation is unaffected.

Your oven is supplied with only some of the following accessories.

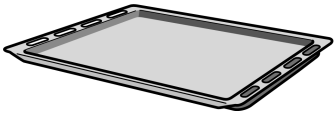
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



Shelf

For pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.

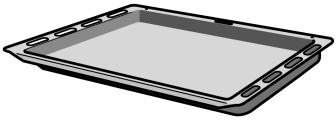
Put the shelf in the oven so that it is curving downwards ⌣.



Flat enamel baking tray

For cakes and biscuits.

Place the baking tray in the oven with its raised lip facing the door.



Deep enamel baking tray

For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.

Place the deep enamel baking tray in the oven with its raised lip facing the door.

Special accessories

Special accessories may be purchased from a specialist retail outlet or the Technical Assistance Service.
The availability of special accessories varies from country to country. Consult your purchase documentation.

Flat enamel tray HZ 361000	For cakes and biscuits.
Deep enamel tray HZ 362000	For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.
Wire shelf HZ 364000	For ovenware, cake tins, roasts, grilling and frozen meals.
Glass pan HZ 366000	A deep baking tray made of glass. Can also be used as a serving dish.
Pizza tray HZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.

Metal roasting dish HZ 26000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Glass roasting dish HZ 915001	The glass roasting dish is suitable for pot roasts and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.
3-fold fully telescopic shelves HZ 338356	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.

Before using your oven for the first time

The steps that must be followed before using your oven for the first time are shown below.
First read the chapter entitled *Safety Information*.

Setting the time

After the oven has been connected, symbol ◷ and three zeros light up on the display. Set the time.

1. Press button ◷.
   The time 12:00 is shown in the display.
2. Set the time with button **+** or **–**.

After a few seconds, the time set is adopted.

Heating the oven

To remove the ”new” smell, heat the oven empty with the door closed. The most effective option is to heat the oven for one hour with the top and bottom heating elements ⊟ set at 240ºC.
Check that no packaging has been left inside the oven.

1. Select top and bottom heating ⊟ using the function control knob.
2. Select 240ºC with the temperature knob.

Turn the oven off after one hour. To do this, turn the function control knob to zero.

Cleaning the accessories

Before using the accessories for the first time, clean them thoroughly using a cloth, hot water and a little soap.

Setting the oven

There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.
You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

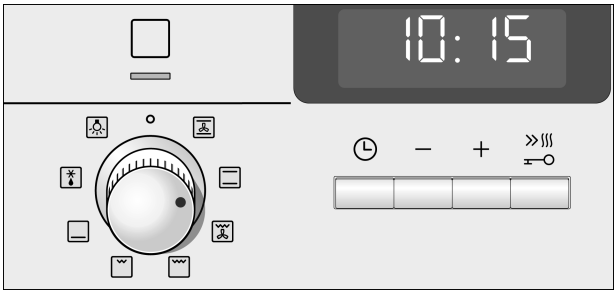
Note

It is recommended that you preheat the oven before putting food in to avoid excess condensation on the glass.

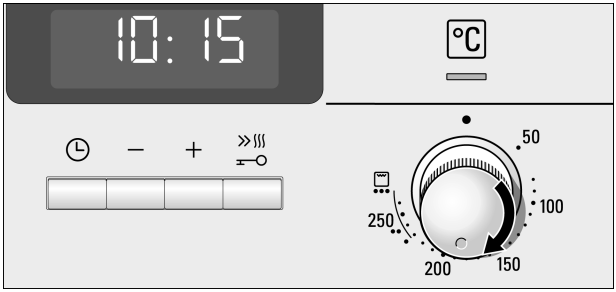
Type of heating and temperature

Example in the picture: top and bottom heat at 190ºC

1. Select the type of heating using the function control knob.



2. Select the temperature or grill power level with the temperature knob.



The oven starts to heat up.

Turning off the oven

Set the function control knob to the zero position.

Altering the settings

The type of heating and the temperature and grill power levels may be altered at any time using the corresponding control knob.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable:

- Hot air
- Top/bottom heating
- Bottom heating

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Setting the type of heating and temperature.
2. Briefly press button ».

In the display, symbol » lights up. The oven begins to heat up.

The rapid heating process is complete

A signal sounds. Symbol » on the display goes out. Put your dish in the oven.

Cancelling rapid heating

Briefly press button ». Symbol » on the display goes out.

Setting the time-setting options

Your oven has various time-setting options. You can use the ◷ button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings. The ▶ arrow shows you the time-setting option that is active.
A time-setting option which has already been set can be changed directly with the **+** or **–** button when the ▶ arrow is next to the time symbol.

Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press the ◷ button once.
   The time symbols light up in the display, the ▶ arrow is next to 🔔.
2. Set the timer duration with the **+** or **–** button.
   + button default value = 10 minutes
   – button default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. The ▶🔔 symbol lights up in the display and you can see the timer counting down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 0:00 is showing in the display. Switch off the timer with button ◷.

Changing the timer period

Use the **+** or **–** button to change the timer duration. After a few seconds, the change will be adopted.

Clearing the timer period

Use the **–** button to switch the timer duration back to 0:00. The timer is switched off.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The timer runs in the foreground. The ▶ arrow is next to the 🔔 symbol and you can see the timer counting down.

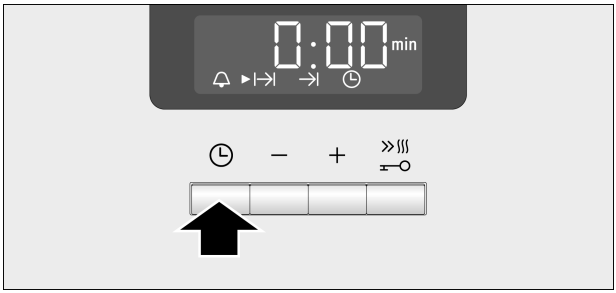
To call up the 🔔 timer, I→I cooking time, →I end time or 🕒 clock, press the 🕒 button repeatedly until the ▶ arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

Cooking time

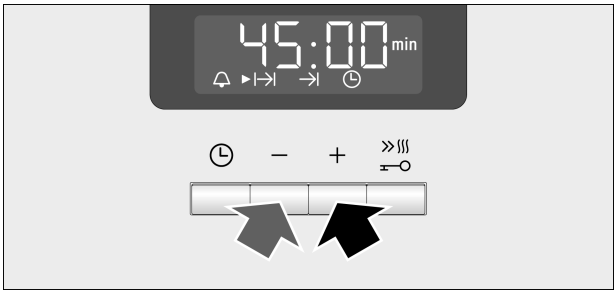
The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
3. Press the 🕒 button twice.
   0:00 is shown in the display. The time symbols light up and the ▶ arrow is next to I→I.



4. Use the + and – buttons to set the cooking time.
   + button default value = 30 minutes
   – button default value = 10 minutes



The oven will start up after a few seconds. You will see the cooking time counting down in the display and the ▶I→I symbol lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is showing in the display.
Press the ◷ button. The + or – button can be used to set a new cooking time.
Or press the ◷ button twice and turn the function selector to the off position. The oven switches off.

Changing the cooking time

Use the + or – button to change the cooking time. After a few seconds, the change will be adopted.
If the timer has been set, first press the ◷ button.

Cancelling the cooking time

Use the – button to set the cooking time back to 0:00. After a few seconds, the change will be adopted. The cooking time is cancelled.
If the timer has been set, first press the ◷ button.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display.
The ▶ arrow is next to the symbol for the time function that is visible in the display.

To call up the 🔔 timer, I→I cooking time, →I end time or ◷ clock, press the ◷ button repeatedly until the ▶ arrow is next to the corresponding symbol.
The time requested is shown for a few seconds in the display.

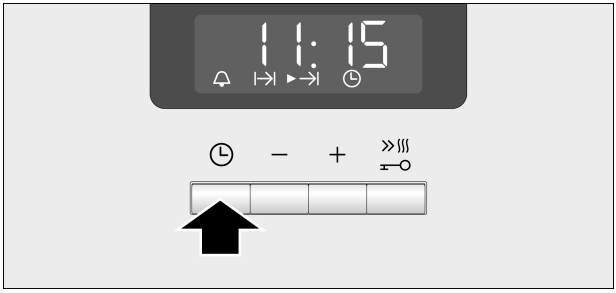
End time

You can delay the time at which your dish is to be ready. The oven starts automatically and finishes at the desired time.
For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

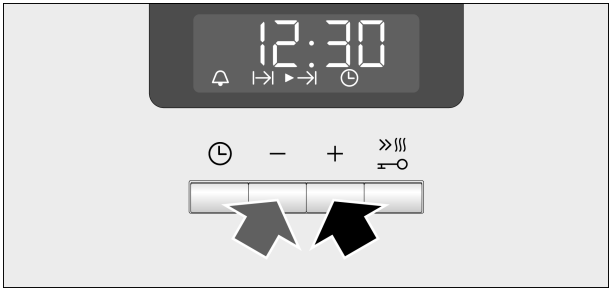
Ensure that the food is not left in the cooking compartment for too long as it may spoil.

Example in figure: It is 10:30, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30.

1. Setting the function selector.
2. Setting the temperature selector.
3. Press the ◷ button twice.
4. Use the **+** and **–** buttons to set the cooking time.
5. Press the ◷ button.
   The ▶ arrow is next to →|. The time when the dish will be ready is displayed.



6. Use the **+** and **–** buttons to set a later end time.



After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will the ready and the ▶ arrow is next to the →| symbol. The 🔔 and 🕒 symbols go out. When the oven starts, you can see the cooking time counting down and the ▶ arrow is next to the |→| symbol. The →| symbol goes out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is showing in the display.
Press the 🕒 button. The **+** or **–** button can be used to set a new cooking time.
Or press the 🕒 button twice and turn the function selector to the off position. The oven switches off.

Changing the end time

Use the **+** or **–** button to change the end time. After a few seconds, the change will be adopted.
If the timer has been set, first press the 🕒 button twice.
Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.

Cancelling the end time

Use the **–** button to set the end time back to the current time. After a few seconds, the change will be adopted. The oven starts.
If the timer has been set, first press the 🕒 button twice.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The ▶ arrow is next to the symbol for the time function that is visible in the display.

To call up the 🔔 timer, |→| cooking time, →| end time or 🕒 clock, press the 🕒 button repeatedly until the ▶ arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

Time

After the appliance is connected or after a power cut, the ◷ symbol lights up in the display with three zeros. Set the time.

1. Press the ◷ button.
   The time 12:00 is shown in the display.
2. Set the time with button **+** or **−**.

After a few seconds, the time set is adopted.

Changing the time

No other time function should be set.

1. Press the ◷ button four times.
   The time symbols light up in the display, the ▶ arrow is next to ◷.
2. Change the time with button **+** or **−**.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

If the type of heating and temperature or grill have been set, the childproof lock interrupts the heating.

Switching on the childproof lock

No cooking time or end time should have been set.

Press button for approximately four seconds.

Symbol appears on the display.
The childproof lock is switched on.

Switching off the childproof lock

Press button for approximately four seconds.

Symbol on the display goes out.
The childproof lock is switched off.

Modifying the basic settings

The oven has different basic settings. These settings can be adapted to the user's personal requirements.

Basic setting	Option 1	Option 2	Option 3
c1 Time display	Always show the time display*	Hide the time display	–
c2 Duration of signal after the cooking time or the time set on the timer has elapsed	Approx. 10 s	Approx. 2 mins*	Approx. 5 mins
c3 Time delay for a setting to be applied	Approx. 2 s*	Approx. 5 s	Approx. 10 s

* Manufacturer's setting

The following can only be done if no other time functions have been programmed.

1. Press the ◷ button for approximately 4 seconds. The indicator panel will show the current basic setting for the time, e.g. c1 for Option 1.
2. Modify the basic setting using the **+** or **–** buttons.
3. Confirm using the ◷ button.
   The indicator panel will show the next basic setting. Move through the different levels using the ◷ button and modify the setting using the **+** or **–** buttons.
4. Press the ◷ button for approximately 4 seconds to end.

All the basic settings have been applied.

The basic settings may be modified again at any time.

Note

The basic settings will not be retained if the appliance is switched off at the mains or there is a power cut. The oven will be reset to the manufacturer's settings.

Care and cleaning

If cleaned and properly cared for, your oven will keep its bright appearance and operating performance for many years to come. Advice on how to care for and clean your oven is provided below.

Suggestions and warnings

Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal.

Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light.

Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation.
The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

Cleaning products

Follow the information provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products.
Do not use:

- abrasive or acidic cleaning products,
- scourers or hard sponges,
- high–pressure or steam cleaners.

Wash new cloths thoroughly before use.

Zone	Cleaning products
Front panel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth.
Stainless steel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these. Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.
Seal (do not remove)	Hot water and a little soap: Clean with a dishcloth. Do not rub.
Wire shelves	Hot water and a little soap: Soak them clean using a dishcloth or a brush.
Accessories	Hot water and a little soap: Soak them clean using a dishcloth or a brush.

Cleaning the oven's catalytic surfaces

The inside rear and side walls and ceiling of some ovens may comprise a highly porous ceramic lining. This lining absorbs splashes produced during baking and roasting, dissolving them while the oven is on. This cleaning will be most effective at higher temperatures and during longer cooking times.

Carry out the following steps if the oven is still dirty after being used several times:

1. Thoroughly clean the bottom and any walls that do not have this lining.
2. Select the hot air setting .

3. Do not place anything inside and leave the oven on with the door closed for approximately 2 hours at maximum temperature.

The ceramic lining will regenerate.
Once the oven has cooled down, remove any brown and white stains with water and a soft sponge.

Slight discolouration of the lining does not affect its self–cleaning performance.

Suggestions and warnings

Never use abrasive detergents. These would scratch and impair the highly porous lining.

Never use oven cleaning products on ceramics.
If any oven cleaning product accidentally falls on these surfaces, immediately remove it with a sponge and plenty of water.

To clean the oven's enamelled bottom and walls

Use a cleaning cloth and hot water with a little soap or vinegar.

If very dirty, use a fine steel scourer or a special oven cleaning product. These must only be used on a cold oven.
Do not use metal scourers or special oven cleaning products on self–cleaning surfaces.

Light

The oven light can be turned on manually to facilitate cleaning.

Connecting the oven bulb

Turn the function control knob to the position.

The light will come on. The temperature knob must be turned off.

Turning the oven light off

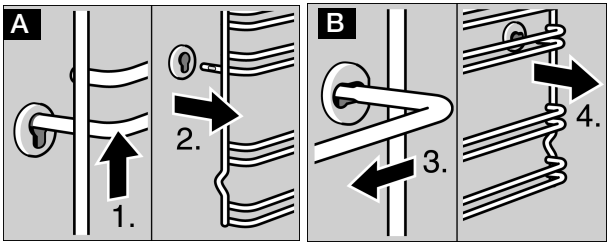
Turn the function control knob to the o position.

Unhooking and inserting the wire shelves

Wire shelves can be removed for cleaning. The oven must be cold.

Unhooking the wire shelves

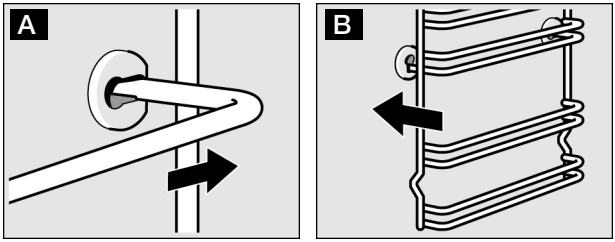
1. Lift the wire shelf from the front
2. and unhook it. (figure A)
3. Then pull the wire shelf completely.
4. and remove it. (figure B)



Clean the wire shelves with detergents and a sponge. The use of a brush is recommended for stubborn stains.

Inserting the wire shelves

1. First insert the wire shelf in the rear groove by pushing it back slightly (figure A)
2. Then insert it in the front groove. (figure B)



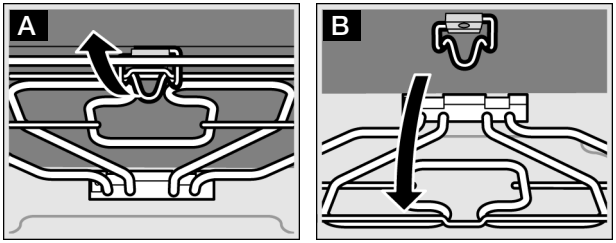
Wire shelves can be adjusted on the left and right hand side. They must always curve downwards.

Removing the grill heating element

The grill heating element can be removed in some ovens to facilitate cleaning.

⚠ Risk of burns. The oven must be cold.

1. Pull the grill element handle towards you and push it upwards until you hear it click in to position. (figure A)
2. At the same time, grip the grill heating element and push it downwards. (figure B)

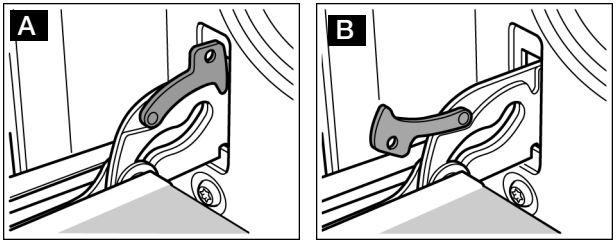


After cleaning, push the grill heating element upwards again. Push the handle downwards and lock the grill heating element in position.

Unhooking and hanging the oven door

The front panel can be unhooked to facilitate removal of the oven door and cleaning of the glass panels.

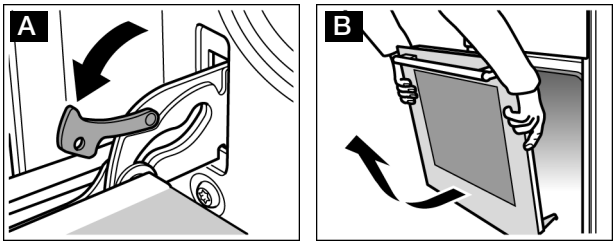
The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A).
Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing.



⚠ Risk of injuries. The hinges may close suddenly if they are not locked in position by the lever.
Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open.

Unhooking the door

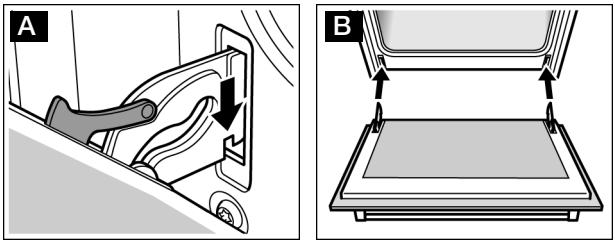
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides. (Figure A)
3. Fully close the oven door as far as its limit stop. (figure B)
   Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



Hanging the door

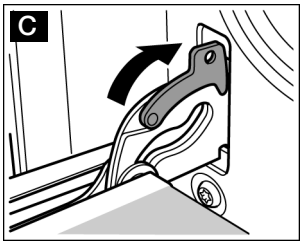
Rehang the door by following the same steps but in reverse order.

1. When rehanging the door, check that both hinges are positioned exactly inside their respective openings. (Figure A)
2. The bottom groove of the hinge must fit snugly on both sides. (Figure B)



The door may be left crooked if the hinges are not mounted properly.

3. Reclose the locking levers.
   (figure C)
   Close the oven door.



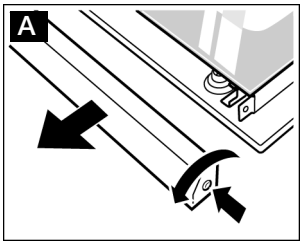
⚠ Risk of injuries. Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close.
Notify the Technical Assistance Service.

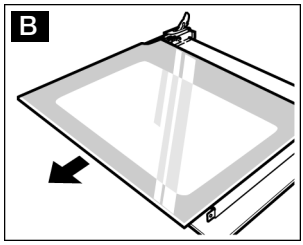
Fitting and removing the glass panels

The glass panels of the oven door can be removed to facilitate cleaning.

Removing

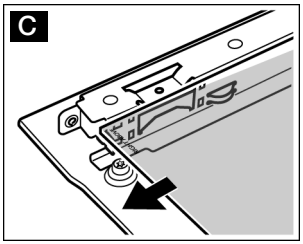
1. Unhook the oven door and position it on a cloth with its handle pointing downwards.
2. Unscrew the cover in the top of the oven door. To do this, first loosen the screws on the left and right hand sides. (Figure A)
3. Lift and remove the top glass panel.
   (Figure B)





In doors with three glass panels, the following step will also be necessary:

4. Remove the glass panel. (Figure C)



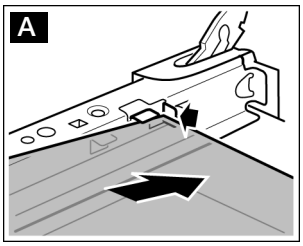
Clean the glass panels using a glass cleaning product and a soft cloth.

Do not use abrasive or corrosive cleaning products, glass scrapers, or hard metal scourers, as these could damage the glass.

Reassembly

Follow steps 2 to 4 with doors that have two glass panels.

1. Insert the glass panel by tilting it backwards. (Figure A)
   Check that the words ”Right above” are on the top on the right–hand side.



2. Insert the top glass panel by tilting it backwards. Ensure that its smooth surface is facing outwards.
3. Fit and tighten the screws on the cover.
4. Hanging the oven door.

Once the glass panels have been correctly fitted, the oven is ready to use.

Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

Malfunction table

Problem	Possible cause	Remedy/information
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
◷ and zeros light up in the display.	Power cut.	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.

Error messages

If an error message with E appears in the display, press the ◷ button. The message disappears. Any time function that has been set is cleared.
If an error message does not disappear, call the after-sales service.

You can provide a remedy yourself for the following error message.

Error message	Possible cause	Remedy/information
E011	A button was pressed for too long or is covered.	Press all buttons individually. Check whether a button has jammed or is covered or dirty.

⚠ There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

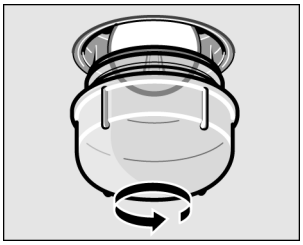
Changing the light bulb at the top of the oven

The oven light bulb must be replaced if damaged. Replacement heat–resistant light bulbs are available from the Technical Assistance Service or from specialist retail outlets.
Only use lights obtained from the above.

⚠ 1. Risk of electric shock!
Switch the appliance off at the mains. Ensure that it has been switched off.

2. Place a dishcloth into the cold oven to avoid damage.

3. Remove the protective glass panel by unscrewing it to the left.



4. Replace the light bulb with a similar one.

5. Replace the glass protective glass panel.

6. Remove the dishcloth and switch the oven back on at the mains.

Protective glass panels

Damaged protective glass panels must be replaced. Protective glass panels may be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number.

Technical Assistance Service

Our Technical Assistance Service is available for repairs to the appliance, to provide spare parts or accessories, and to answer any queries in connection with our products or services.
The Technical Assistance Service contact details are provided in the attached documentation.

Product number and production number

When contacting our Technical Assistance Service, please quote the appliance's product number (E) and production number (FD).
The specifications label with the corresponding numbers can be found on the right–hand side of the oven door.
To save you any inconvenience in the future, we recommend that you record the details for your appliance and the telephone number of the Technical Assistance Service in the boxes below.

Product number.	FD N.°:

Technical Assistance Service ☎

Energy–saving and environmental protection tips

In this chapter we offer you some advice about how to save energy when baking or roasting and how to properly dispose of the appliance.

Saving energy

Preheat the oven only if this is required by a recipe or is indicated in the tables.

Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.

Open the oven door as little as possible when cooking, baking or roasting.

When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins may also be inserted at the same time.

In the case of long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat.

Environmentally–friendly disposal of waste

Dispose of packaging with the environment in mind.

This appliance is identified according to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC.
This directive defines the framework for the recycling and reuse of appliances used in the EU territory.

Tables and suggestions

This provides details of a range of dishes and the ideal settings for their preparation. This table also provides information about which accessories to use and at which height they should be used. There is also advice on which pans to use, food preparation guidelines, and suggestions on what to do if things go wrong.

If you wish to use your own recipe, as a guide, you can use a similar one listed in the cooking table.

Cakes and pastries

Baking tins

Ideally, dark–coloured metal baking tins should be used.

Always place baking tins on shelves.

Tables

The cooking times in the table below have been calculated for use without preheating the oven. This will help you to save energy. If the oven has been preheated, the cooking times indicated can be reduced by 5 to 10 minutes.

Consult the tables to determine the most suitable type of heating for the type of cake or pastry in question. Oven temperature and cooking time depend on the number of items and the consistency of the mix. For this reason the cooking tables will always provide approximate cooking times. Start with the lowest figure. The items will be more evenly browned at a lower temperature. A higher temperature can always be used next time, if necessary.

Further information is provided in the "Practical cooking tips" section.

Cakes in tins	Baking tin placed directly on a shelf	Level	Type of heating	Temperature °C	Cooking time, minutes
Cake	Cake tin Ø 31 cm	1 2+3		220-240 190-210	40-50 45-55
Quiche	Pie tin Ø 31 cm	1		210-230	40-50
Cakes*	Cake tin 28 cm	2		180-200	50-60

* To bake more than one cake at a time, place several cake tins on the shelf.

Cakes baked on a tray		Level	Type of heating	Temperature °C	Cooking time, minutes
Pizzas	Baking tray	2		210-230	25-35
	Aluminium baking tray + flat enamel tray*	2+3		180-200	35-45
	Aluminium baking tray + deep enamel tray*	2+4		180-200	35-45
Puff pastry	Baking tray	3		170-190	20-30
	Aluminium baking tray + flat enamel tray*	2+3		170-190	35-45
	Aluminium baking tray + deep enamel tray*	2+4		170-190	35-45

* When cooking on two levels, always place the aluminium baking tray on the lower level and the deep enamel tray on the upper level.

Additional baking trays can be obtained from a specialist retail outlet or from the Technical Assistance Service.

Bread and rolls		Height	Type of heating	Temperature °C	Cooking time, minutes
Sourdough bread made using 1.2 kg of flour* (with preheating)	Enamel tray	2		270 200	8 35-45
Bread made from yeast–containing dough containing 1.2 kg of flour* (with preheating)	Enamel tray	2		270 200	8 40-50
Rolls (e.g made from rye)	Enamel tray	3		200-220	20-30

* Never pour water directly into a hot oven.

Pastries		Level	Type of heating	Tempera–ture ºC	Cooking time, minutes
Pastries and biscuits	Baking tray 2 baking trays*	3 2+3		150-170 140-160	10-20 25-35
Meringues	Baking tray	3		80-100	120-150
Cream puffs	Baking tray	2		190-210	30-40
Macaroons	Baking tray 2 baking trays*	3 2+3		100-120 100-120	30-40 35-45

* When baking on two levels, always place the enamel tray on top.

Extra baking trays may be obtained as optional accessories from specialist retail outlets.

Practical cooking tips and suggestions

If you want to use your own recipe.	You can use a similar one listed in the cooking table.
How to check if your sponge cake is ready.	Ten minutes before the end of the cooking time indicated in the recipe, test the thickest part of the cake with a thin wooden skewer. The cake is ready when the skewer comes out clean, with no traces of cake batter left on the skewer.
The cake is too flat.	Next time, try using less liquid or reduce the oven temperature by 10 degrees. Ensure you mix the batter according to the times given in the recipe.
The cake has a peaked centre, but the edges have shrunken.	Do not grease the tin. Once the cake is ready, use a knife to carefully remove it from the tin.
If the cake is too brown on top.	Position the cake deeper in the oven, reduce the oven temperature and bake it for longer.
The cake is too dry.	Use a skewer to make small holes in the finished cake. Pour a few drops of fruit juice or alcohol over the cake. Next time, increase the oven temperature by 10 degrees and reduce the cooking time.
The bread or cake (fruit cake, for example) looks fine on the outside but still has soft (soggy) areas inside.	Next time, use less liquid and leave the product for a little longer in the oven, at a lower temperature. The bases of cakes with juicy toppings should be baked first on their own. Then sprinkle chopped almonds or breadcrumbs on the base before adding the topping. Follow the recipe and observe the cooking times.

Biscuits are not evenly browned.	Choose a lower temperature; the cakes will have a more uniform colour. Bake more fragile biscuits with top and bottom heating on one level. Overhanging greaseproof paper may also affect air circulation. Always trim it to fit the baking tray.
Products have been baked on different levels. Cakes on the upper tray are darker than those on the lower tray.	Always use the hot air function when baking products on different levels. Although several baking trays may be placed in the oven at the same time, this does not mean that they will necessarily all be ready at the same time.
Baking moist cakes produces condensation.	Condensation may form when baking. Some of this moisture may evaporate via the door handle, and droplets of condensation may form on the control panel or on the front of nearby kitchen units. The oven is physically designed with this in mind.

Meat, poultry, fish

Container

Any heatproof container can be used.

Always place containers in the centre of the wire grille.

Hot glass containers should be placed on a dry dishcloth. The glass could shatter if rested on a wet or cold surface.

Practical tips for roasting

The roasting results will depend on the type and quality of the meat concerned.

When roasting lean meats, 2 or 3 tablespoonfuls of liquid should be added. When braising meat, 8 to 10 tablespoonfuls of liquid should be added, depending on the size of the piece of meat concerned.

Turn pieces of meat over after half the cooking time has elapsed.

Once the roast is ready it should be allowed to rest for 10 minutes in the oven, with the power switched off and the door closed. This allows the juices in the meat to distribute themselves most evenly.

Practical tips for grilling

Always grill food with the oven door closed.

Ensure the pieces of meat to be grilled are of equal thickness, where possible. The meat should be at least 2 to 3 cm thick, so that it retains all its juices and browns evenly. Only season steaks after they have been grilled.

Place the steaks directly on the wire grille. When grilling a single piece of meat, place it in the centre of the wire grille. This will produce the best results.
The enamel tray should also be inserted at level 1. The tray will help keep the oven clean by catching any meat juices.

The meat or fish should be turned over after two thirds of the cooking time has elapsed.

The grill switches on and off automatically. This is normal. The frequency with which this occurs depends on the power level which has been selected.

Meat

The cooking times in the table below have been calculated for use without preheating the oven. The times in the table are given as a guide and may vary depending on the quality and nature of the meat.

Meat	Weight	Container	Level	Type of heating	Temperature °C, grill	Time in minutes
Braised beef	1 kg		2		220-240	90
(e.g. ribs)	1.5 kg	covered	2		210-230	110
	2 kg		2		200-220	130
Beef loin	1 kg		2		210-230	70
	1.5 kg	uncovered	2		200-220	80
	2 kg		2		190-210	90
Rare roast beef*	1 kg	uncovered	1		210-230	40
Steak, well done		Shelf***	5		3	20
Steak, rare		Shelf***	5		3	15
Pork without rind (e.g. neck)	1 kg		1		190-210	100
	1.5 kg	uncovered	1		180-200	140
	2 kg		1		170-190	160
Pork with rind**	1 kg		1		180-200	120
(e.g shoulder, leg)	1.5 kg	uncovered	1		170-190	150
	2 kg		1		160-180	180
Smoked pork ribs, on the bone	1 kg	covered	2		210-230	70
Baked mince meat	750 g	uncovered	1		170-190	70
Sausages	approx. 750 g	Shelf***	4		3	15

Meat	Weight	Container	Level	Type of heating	Temperature °C, grill	Time in minutes
Roast veal	1 kg 2 kg	uncovered	2 2		190-210 170-190	100 120
Boned leg of lamb	1.5 kg	uncovered	1		150-170	110

* Turn the roast beef over after half the cooking time has elapsed. When it has finished cooking, wrap it in aluminium foil and leave it to rest in the oven for 10 minutes.

** Score the pork rind several times. If you intend to turn the meat, place it in the pan, rind side down first.

** Place the enamel tray on level 1.

Poultry

The cooking times in the table below have been calculated for use without preheating the oven.

The weight indications in the table refer to unstuffed oven–ready birds.

If grilling directly on the shelf, place the enamel tray on level 1.

When preparing duck or goose, prick the skin of the bird under the wings several times: this will enable the fat to drain easily.

Turn over the whole bird over after two thirds of the cooking time has elapsed.

To make the skin deliciously golden and crispy, baste it with butter, salted water or orange juice at the end of the cooking time.

Poultry	Weight	Container	Level	Type of heating	Temperature °C	Time in minutes
Chicken halves, 1 to 4 portions	400 g each	Shelf	2		200-220	40-50
Chicken portions	250 g each	Shelf	2		200-220	30-40
Chicken, whole 1 to 4 birds	1 kg each	Shelf	2		190-210	50-80
Duck	1.7 kg	Shelf	2		180-200	90-100
Goose	3 kg	Shelf	2		170-190	110-130
Young turkey	3 kg	Shelf	2		180-200	80-100
2 turkey legs	800 g each	Shelf	2		190-210	90-110

Fish

The cooking times in the table below have been calculated for use without preheating the oven.

Fish	Weight	Container	Level	Type of heating	Temperature °C, grill graduations	Time in minutes
Grilled fish	300 g 1 kg 1.5 kg	Shelf*	3 2 2	 	2 180-200 170-190	20-25 45-50 50-60
Fish slices	300 g each	Shelf*	4		2	20-25

* Place the enamel tray on level 1.

Practical tips for grilling and roasting

No information is provided in the guidance table for the weight of the meat that I wish to roast.	Programme the nearest weight below the weight of your joint and increase the cooking time.
How can I check that the meat is ready?	Use a meat thermometer (available from specialist shops) or use the “spoon test”. Press down on the meat using a spoon. If the meat feels firm when pressed, it is ready; if not, give it a little longer in the oven.
The meat looks too dark and the outside is burned in several places.	Check that you have selected the correct height and temperature.
The meat looks fine, but the juices have burned.	Next time, use a smaller dish or add more liquid.
The meat looks fine, but the juices have not browned and look watery.	Next time, use a larger dish or add less liquid.
Condensation is produced when making gravy using the roasting juices.	A lot of this moisture evaporates via the condensation outlet, and droplets of condensation may form on the colder control panel or on the fronts of nearby kitchen units. This is an unavoidable phenomenon.

Gratins, soufflés, browned items

The cooking times in the table below have been calculated without any preheating.

Food	Container	Level	Type of heating	Temperature °C, grill graduations	Duration in minutes
Soufflés, desserts (e.g. cheese soufflé with fruit)	Soufflé dish	2		180-200	40-50
Savoury foods for browning which contain cooked ingredients (for example, pasta with a browned topping)	Browning dish or enamel tray	3 3		210-230 210-230	30-40 20-30
Savoury foods for browning which contain raw ingredients* (for example, dauphinoise potatoes)	Soufflé dish or enamel tray	2 2		150-170 150-170	50-60 50-60
Browning toast	Shelf	5		3	4-5
Cheese on toast	Shelf**	4		3	5-8

* The food for browning must not be more than 2 cm high.

** Always place the enamel tray on level 1.

Defrosting

Remove the food from the packaging, put it in a suitable container and place it on the shelf.

Follow the food manufacturer's instructions on the packaging.

The defrosting times will depend on the nature and amount of food concerned.

Food	Accessories	Level	Type of heating	Temperature °C
Frozen food* for example, cream cakes, custard tarts, chocolate or sugar–coated cakes, fruit, chicken, sausages and meat, bread, rolls, pies and other pastries	Shelf	2		The temperature control knob is not used.

* Cover frozen foods with cling film suitable for microwaving. Pieces of poultry should be positioned with the breast–side down.

Drying

Use only fruit and vegetables that are in perfect condition and wash them thoroughly first.

Drain well and dry thoroughly.

Cover the enamel tray and shelf with special baking parchment or greaseproof paper.

Food	Level	Type of heating	Temperature °C	Time, in hours
600 g of sliced apples	2+3		80	approx. 5
800 g of pears cut into chunks	2+3		80	approx. 8
1.5 kg of cherries	2+3		80	approx. 8-10
200 g of fresh herbs	2+3		80	approx. 1½ hours

Note

If the fruit or vegetables contain a lot of juice or water, they will have to be turned over several times. Once dried, remove them from the paper immediately.

Frozen ready–meals

Follow the food manufacturer's instructions on the packaging.

The cooking times in the table below have been calculated for use without preheating the oven.

Food		Level	Type of heating	Temperature °C	Time in minutes
Chips*	Grill or enamel tray	3		210-230	25-30
Pizza*	Shelf	2		200-220	15-20
Pizza-baguette*	Shelf	2		200-220	15-20

* Place the greaseproof paper on top of the rack. Check that the greaseproof paper is suitable for this temperature.

Note

The baking tray may deform when frozen foods are being defrosted. This is due to the accessories being subjected to different temperatures. The deformation will disappear as defrosting progresses.

Jam making

Preparations:

Use clean jars and seals in perfect condition. As far as possible, jars must be the same size. The figures in the table are for 1–litre round jars.
Please note: Do not use larger or taller jars. Their lids could explode.

Only use fruit and vegetables that are in perfect condition. Wash them thoroughly.

Tip the fruit or vegetable into the jars. Clean the jar rims again, if necessary. They must be clean. Fit the moistened seals and lids on the filled jars. Tighten the jars with a clamp.

Do not place more than six jars in the oven at the same time.

The times indicated are given as a guide only. The room temperature, the number of jars and the temperature of the jars' contents may also affect some values and alter the cooking times. Before turning the oven off, check that the jars' content is actually bubbling.

How to program

1. Place the flat enamel tray on level 2. Ensure that the jars are not touching one another on the tray.
2. Pour half a litre of hot water (approx. 80ºC) on the flat enamel tray.
3. Close the oven door.
4. Position the function control knob at ⊟.
5. Set the temperature knob at between 170 and 180ºC.

Jam making

As soon as bubbles start to appear at frequent intervals in the jars - after between 40 and 50 minutes - turn off the temperature knob. The function control knob will remain activated.

Remove the jars after leaving them for between 25 to 35 minutes in the oven's residual heat. Bacteria may start to form and the jam start to acidify if jars are left to cool for too long in the oven. Turn off the function control knob.

Fruit in 1–litre jars	from when bubbles start to appear	Subsequent heating
Apples, gooseberries, strawberries	Oven turned off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Oven turned off	approx. 30 minutes
Apple, pear or cherry puree	Oven turned off	approx. 35 minutes

Cooking vegetables

As soon as bubbles start to appear, reduce the temperature to between 120 to 140ºC using the temperature knob. Check the table to see when the temperature knob has to be turned off. Leave the vegetables for a further 30–35 minutes. The function control knob will remain activated during this time.

Vegetables in a cold stock in 1–litre jars	from when bubbles start to appear 120-140ºC	Subsequent heating
Peppers	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes

Vegetables in a cold stock in 1–litre jars	from when bubbles start to appear 120-140ºC	Subsequent heating
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Remove the jars from the oven

Do not place jars on a cold or wet surface straight from the oven; they could explode.

Standard meals

According to Standard DIN 44547 and EN 60350

Baking

The cooking times in the table below have been calculated for use without preheating the oven.

Food	Accessories and tips	Level	Type of heating	Temperature ºC	Cooking time, in minutes
Biscuits containing butter	Flat enamel tray	2		160-170	20-30
	Deep enamel tray	3		160-170	30-40
	Aluminium baking tray + flat enamel tray*	2+3		140-160	20-30
	Aluminium baking tray + deep enamel tray*	2+4		140-160	20-30
20 small cakes	Baking tray	3		160-180	20-30
20 small cakes on one tray (preheating required)	Aluminium baking tray + flat enamel tray*	2+3		150-170	25-35
	Aluminium baking tray + deep enamel tray*	2+4		150-170	25-35
Sponge cake	Springform cake tin	1		160-180	30-40
Pastry case	Enamel tray	3		170-190	40-50
	Aluminium baking tray + flat enamel tray*	2+3		150-170	30-45
	Aluminium baking tray + deep enamel tray*	2+4		150-170	30-45

Food	Accessories and tips	Level	Type of heating	Temperature °C	Cooking time, in minutes
Apple pie	2 shelves* + 2 springform cake tins Ø 20 cm**	2+3		190-210	70-80
	Enamel tray + 2 springform cake tins Ø 20 cm**	1		200-220	70-80

* When cooking on two levels, always place the aluminium baking tray on the lower level and the deep enamel tray on the upper level.

** Position the cakes diagonally on the accessories.

Shelves and baking trays may be obtained as special accessories from specialist retail outlets.

Grilling

The cooking times in the table below have been calculated for use without preheating the oven.

Food	Accessories	Level	Type of heating	Grill power level	Duration in minutes
Browning toast (preheat for 10 min.)	Shelf	5		3	1-2
12 veal hamburgers*	Shelf	4		3	25-30

* Turn over halfway through the cooking time. Always place the enamel tray on level 1.

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